



FYNDRAAI

FOOD OF ORIGIN

Starters

Dik Delta garden salad with *wilde kruie* vinaigrette
Recommended wine: Rose 2015

-55

Warm prawn and cured *snoek* terrine rolled in *wilde kruie* and kudu
biltong dust served with tangy parsley purée
Recommended wine: Amalie 2013

-65

Cape *bototie* spring rolls served with *tamatie konfyt*, *paaperbites* and pineapple
sitrus boegoe blatjang
Recommended wine: Koloni 2013

-65

Warm blue cheese and *wilde blomsalie* tartlet with avocado mousse,
pickled *spekboom* and celery salad.
Recommended wine: Amalie 2013

-75

Smoked ostrich Carpaccio topped with a Dik Delta pickles
Recommended wine: Koloni 2013

-80

Main course

Wild mushroom, garlic and pea risotto with *wilde kruie* creamed cheese mousse
Recommended wine: Amalie 2013

-115

Mint and lemon crusted line fish served with *wilde knoffel* potato puree,
caramelised *vinke*, crispy parma ham and lemon butter sauce
Recommended wine: Amalie 2013

-135

Spicy roasted chicken breast served with *kaapse* potato *roti*
and a creamy cape malay curry sauce
Recommended wine: Koloni 2013

-145

Sticky glazed pork belly served with Cape gooseberry, pickled *spekboom*,
parsnip purée, lemon thyme sauce and onion wafers
Recommended wine: Hiervandaan 2012

-155

Wilde roosmaryn crusted rack of lamb served with *wilde knoffel*
and spinach purée, tempura broccoli and Africana jus
Recommended wine: Africana 2012

-175

Beef fillet wrapped with pancetta served with creamy baked potato,
wilde sampioen stoof and béarnaise
Recommended wine: Hiervandaan 2012

-180

Side Orders

Garden salad

-25

Roasted potato wedges

-30

Roasted Seasonal Vegetables

-30

Creamy mashed potato

-35

Desserts

Num Num pannacotta served with a *wilde bessie*
compote and *num num* sorbet
Recommended wine: Cape Jazz Shiraz

-55

Lemon pelargonium infused crème brulee, served with banana ice cream
and candied *suurlemoen malva*
Recommended wine: Koloni 2013

-65

Warm *piesang malva poeding* topped with marbled chocolate ganache
served with *Ballerja* vanilla pod ice cream.
Recommended wine: Gemoedsrus

-65

Local cheese selection served with fruit stews, home-made *konfyt* and crispy bread wafers
Recommended wine: Gemoedsrus

-70

* see glossary *

Menu glossary

- Ballerja:** wild mint
- Bessie:** Berry
- Biltong:** dried, spiced meat
- Blatjang:** chutney
- Blomsalie:** wild sage
- Bobotie:** traditional Cape Malay meat dish, baked with curry spices and egg topping
- Boegoe:** indigenous Khoi herb, used for both culinary and medicinal purposes
- Dik Delta:** Solms Delta culinary garden
- Gebotterde kapok aartappels:** traditional mashed potatoes
- Kaapse:** Cape style
- Knoffel:** Garlic
- Konfyt:** Jam/ Preserved fruit
- Kruie:** herbs
- Num num:** indigenous fruit
- Paaperbites:** popular Cape Malay snack, fried and spiced samosa pastry
- Piesang malva poeding:** banana infused traditional spiced pudding
- Roti:** Indian flat bread
- Roosterkoek:** ancient Khoi bread, baked over an open fire
- Roosmaryn:** Rosemary
- Sitrus boegoe:** citrus flavoured indigenous Khoi herb,
- Snoek:** a popular Cape fish
- Spekboom:** an indigenous medicinal leaf, also known as Elephant bush
- Suurlemoen malva:** lemon-scented pelargonium
- Tamatie konfyt:** tomato jam/preserve
- Vinkel:** indigenous fennel
- Wilde:** Wild
- Wilde sampioen stoof:** stewed wild mushrooms